



CHRISTMAS *Menu 2026*

TO BEGIN

DUCK & ORANGE PÂTÉ

With crusty bread and festive chutney

BLOODY MARY SEAFOOD COCKTAIL

Prawn, crayfish and seafood sticks in a creamy (non alcoholic!) Bloody Mary sauce.

BAKED CAMEMBERT

Baked with cranberry sauce, garlic and rosemary. Served with crusty bread

ROASTED RED PEPPER & TOMATO SOUP

Vegan cream swirl and pesto crouton (vg) (gfo)

THE MAIN EVENT

TRADITIONAL CHRISTMAS TURKEY

With sage and onion stuffing, roast potatoes, pigs in blankets, braised red cabbage, honey roasted carrots, parsnip crisps, tenderstem broccoli, yorkshire and rich gravy. (gfo)

VENISON SHORTCRUST PASTRY PIE

Mashed potato, braised red cabbage, honey roasted carrots and red wine gravy

ROASTED SALMON FILLET

Red pepper and tomato purée, crushed potatoes and tenderstem broccoli. (gfo)

FESTIVE NUT ROAST

With sage and onion stuffing, roast potatoes, braised red cabbage, honey roasted carrots, parsnip crisps, tenderstem broccoli, yorkshire and a rich gravy. (vg, vo)

TO CONCLUDE

GINGERBREAD STICKY TOFFEE PUDDING

With a choice of ice cream or custard (vg)

MULLED BERRY CHEESECAKE

Mulled winter berries infused vanilla cheesecake. Served with vanilla ice cream. (vg)

MINCE PIE CRUMBLE

Apple & mincemeat crumble filling and shortbread crumble topping. Choice of brandy cream or custard. (gf, vg)

CHEESE & BISCUITS

A selection of cheddar, brie & stilton. Served with crackers, festive chutney, grapes and celery. (vg) £3 supplement.

2 course: £30 | 3 course: £37

vg - vegetarian | v/vo - vegan/vegan option | gf/gfo - gluten free, gluten free option